



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

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|--|-----------------------------|---------------------------------|--------------------------------|--|---|--------------------------|
| FACILITY NAME CROSSROADS CAFE | | | | REINSPECTION DATE Next Routine | INSPECTOR Rubi Guido | DATE 7/11/2019 |
| LOCATION 61715 29 PALMS HWY, JOSHUA TREE, CA 92252 | | | | PERMIT EXPIRATION 6/30/2020 | IDENTIFIER: PEP SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED ACTION: 01 - NO FURTHER ACTION REQUIRED | |
| TIME IN 10:37 AM | TIME OUT 11:13 AM | FACILITY ID FA0007362 | RELATED ID PR0004854 | PE 1621 | | |

RETAIL FOOD PROTECTION - Public Eating PI (25-99 Seats)

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional inspection to be billed at the hourly rate as provided in the San Bernardino County Code, [Schedule of Fees](#).

Administrative Order to Show Cause (OSC): The Permittee has the right to a hearing if requested in writing within 15 calendar days of receipt of this notice, to show cause why the permit to operate should not be suspended or revoked; otherwise the right to a hearing shall be deemed waived.

See the following pages for the code sections and general requirements that correspond to each violation listed below.

16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: The purpose of the reinspection was to verify compliance regarding nonfunctional refrigeration unit holding potentially hazardous foods (PHFs).

FINDING(S):

The Manager stated the following:

- Compressor has to be replaced for reach-in cooler.
- PHFs were taken out of reach-in cooler to minimize amount of food stored in unit and control ambient and PHF temperatures.
- PHF temperatures in reach-in cooler are being monitored regularly.
- A new refrigeration unit was purchased and will be replaced with the above unit.

OBSERVATION(S):

- Ambient temperature of reach-in cooler measured 41F.
- Measured the following PHFs:
 - Turkey at 41F
 - Cut watermelon at 45F. Manager stated watermelon was prepared about an hour prior to questioning and that the whole watermelon was stored at room temperature before preparation.
 - Sliced tomatoes at 38F (stored in compartments above reach-in unit)

RESULT(S):

Compliance verified. No further action required at this time.

Description: Reinspection conducted at this time to determine compliance from prior inspection.

Overall Inspection Comments

No summary comments have been made for this inspection.

Signature(s) of Acknowledgement

NAME: Eric Montes

TITLE: Manager

Total # of Images: 0